

The Ultimate Wedding Package

THE GRAND BALLROOM (Lunch)

(Min 20 tables, Max 50 tables)

THE GRAND BALLROOM (Dinner)

(Min 30 tables, Max 50 tables)

Experience the classic charm of a wedding at Furama City Centre. The Grand Ballroom simply takes one's breath away with its high ceiling, column-free expanse and avant-garde carpet. Equipped with the latest art in light and sound technology, you will be treated like a celebrity as you grace along the red carpet.

* Package prices are valid for Weddings held before 31st December 2020.

*Prices are subject to an additional Goods and Services Tax (GST) and Service Charges

*Package prices are subjected to change without prior notice

*The above promotion is only valid for new bookings, with fulfilment of minimum tables required as stated.

*All bookings are subjected to availability of date and venue upon confirmation.

*The above promotion privileges are non-transferable and non-exchangeable.

*The Hotel reserves the right to amend the package details without prior notice.

*A non-refundable and non-transferable deposit payment of S\$5,000 must be made for all confirmed reservations.

**Furama City Centre,
Singapore**
60 Eu Teng Street
Singapore 059804

Contact Us
(65) 6531 5301
banquet.citycentre@furama.com

www.furama.com/citycentre

2020 Chinese Wedding Lunch

	Grand Ballroom
Monday to Sunday (Include of Eve of PH and PH)	\$848.00++

DINING

- ♥ Indulge in a sumptuous eight-course Cantonese menu
- ♥ Complimentary Food Tasting for a table of 10 persons (Valid for weekdays only)
- ♥ Dinner & Supper Room Service and a complimentary 1kg Wedding Cake for the Wedding Couple

BEVERAGE

- ♥ Free flow of Beer, Soft Drinks and Chinese Tea for cocktail reception and wedding banquet
- ♥ Waiver of corkage charge for duty paid hard liquor brought in by host (Brandy, Whisky and Wine)
- ♥ Elegant Champagne Fountain with one (01) bottle of champagne for stage toasting ceremony
- ♥ One bottle of red wine per confirmed table

DECORATIONS

- ♥ Ballroom wedding decorations: Stage decorations, pedestals stands along the aisle, table centrepieces, seat covers for all chairs and misty effect for your grand entrance
- ♥ Special Set Up for VIP tables and chairs
- ♥ A multi-tier dummy wedding cake for cake cutting ceremony

COMPLIMENTARY

- ♥ Pre-event cocktail reception with peanut
- ♥ Give-away special wedding favour for every guest
- ♥ Wedding invitation cards (with envelopes) for 80% of the confirmed guests with complimentary standard printings
- ♥ Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
- ♥ Parking coupons for 20% of confirmed attendance
- ♥ Complimentary Traditional Tea Set with compliments from The Chinese Wedding Shop
- ♥ Complimentary usage of LCD Projectors with Screens
- ♥ One Night Pre-Wedding Banquet stay at our Deluxe Room with buffet breakfast for 2 persons at Tiffany Cafe & Restaurant
- ♥ One Night Stay at our Honeymoon Suite with fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at Tiffany Cafe & Restaurant

Wedding Lunch Menu

* Halal Menu available upon request *

COLD DISH Combination (choose 5 items)

- | | |
|---|--|
| <input type="checkbox"/> Chicken Bak Kwa | <input type="checkbox"/> 情投意合大拼盘 |
| <input type="checkbox"/> Deep Fried Crab Roll | <input type="checkbox"/> Abalone Mushroom in Thai Style |
| <input type="checkbox"/> Roast Duck | <input type="checkbox"/> Baby Octopus |
| <input type="checkbox"/> Seafood Roll | <input type="checkbox"/> Prawn Salad with Cocktail Fruit |
| | <input type="checkbox"/> Jelly Fish |

SOUP

- | | |
|--|--------|
| <input type="checkbox"/> Braised Eight Treasures Soup | 红烧八宝羹 |
| <input type="checkbox"/> Braised Shark's Fin with Crabmeat | 红烧蟹肉翅 |
| <input type="checkbox"/> Braised Shark's Fin with Seafood | 蟹肉烩海王翅 |

CHICKEN

- | | |
|--|-------|
| <input type="checkbox"/> Roasted Crispy Chicken in Thai Style | 泰式鸡 |
| <input type="checkbox"/> Roasted Crispy Chicken with 'Nam Yue' Sauce | 南乳鸡 |
| <input type="checkbox"/> Roasted Crispy Chicken with Prawn Crackers | 虾片脆皮鸡 |

SEAFOOD

- | | |
|---|------|
| <input type="checkbox"/> Cereal Prawn | 麦片虾 |
| <input type="checkbox"/> Deep Fried Prawns with Salted Egg Yolk | 咸蛋黄虾 |
| <input type="checkbox"/> Steamed 'Live' Prawn with Chinese Wine | 清蒸活虾 |

DELICACIES

- | | |
|---|-----------|
| <input type="checkbox"/> Braised LingZhi Mushrooms with Lettuce | 灵芝菇生菜 |
| <input type="checkbox"/> Braised Crabmeat with Broccoli | 蟹肉百花汁扒西兰花 |
| <input type="checkbox"/> Braised Chinese Black Mushrooms with Spinach | 冬菇菠菜 |

FISH

- | | |
|---|---------|
| <input type="checkbox"/> Steamed Sea Bass in Hong Kong Style | 清蒸港式金目鲈 |
| <input type="checkbox"/> Deep Fried Sea Bass in Thai Style | 油浸泰式金目鲈 |
| <input type="checkbox"/> Steamed Sea Bass in Soya Bean Crumbs | 清蒸豆酥金目鲈 |

RICE / NOODLES

- | | |
|---|--------|
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Chives | 干烧伊面 |
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Mushroom | 冬菇干烧伊面 |
| <input type="checkbox"/> Seafood Fried Rice | 海鲜炒饭 |

DESSERT

- | | |
|---|----------|
| <input type="checkbox"/> Teochew Style Yam Paste with Gingko Nuts | 潮式香滑银果芋泥 |
| <input type="checkbox"/> Chilled Mango Puree with Sago & Pomelo | 杨枝甘露 |
| <input type="checkbox"/> Cream of Red Bean with Lotus Seed | 红豆沙莲子 |

2020 Chinese Wedding Dinner

	Grand Ballroom
Monday to Thursday	\$938.00++
Friday & Sunday	\$878.00++
Saturday	\$998.00++

DINING

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COMPLIMENTARY

- ♥ Pre-event cocktail reception with peanut
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- ♥ Wedding invitation cards (with envelopes) for 80% of the confirmed guests with complimentary standard printings
- ♥ Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
- ♥ Parking coupons for 20% of confirmed attendance
- ♥ Complimentary Traditional Tea Set with compliments from The Chinese Wedding Shop
- ♥ Complimentary usage of LCD Projectors with Screens
- ♥ One day use Deluxe Room for helpers
- ♥ One Night Stay at our Honeymoon Suite with fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at Tiffany Cafe & Restaurant

Wedding Dinner Menu

* Halal Menu available upon request *

COLD DISH Combination (choose 5 items)

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| <input type="checkbox"/> Chicken Bak Kwa | <input type="checkbox"/> 情投意合大拼盘 |
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| <input type="checkbox"/> Roast Duck | <input type="checkbox"/> Baby Octopus |
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| | <input type="checkbox"/> Jelly Fish |

SOUP

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|--|--------|
| <input type="checkbox"/> Braised Eight Treasures Soup | 红烧八宝羹 |
| <input type="checkbox"/> Braised Shark's Fin with Crabmeat | 红烧蟹肉翅 |
| <input type="checkbox"/> Braised Shark's Fin with Seafood | 蟹肉会海王翅 |

CHICKEN

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| <input type="checkbox"/> Roasted Crispy Chicken in Thai Style | 泰式鸡 |
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| <input type="checkbox"/> Deep Fried Prawns with Salted Egg Yolk | 咸蛋黄虾 |
| <input type="checkbox"/> Poached 'Live' Prawn with Chinese Wine | 清蒸活虾 |

DELICACIES

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|---|-----------|
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| <input type="checkbox"/> Braised Chinese Black Mushrooms with Spinach | 冬菇菠菜 |

FISH

- | | |
|--|--------|
| <input type="checkbox"/> Deep Fried Garoupa in Sweet & Sour Sauce | 油浸酸甜石斑 |
| <input type="checkbox"/> Hong Kong Style Steamed Garoupa | 清蒸港式石斑 |
| <input type="checkbox"/> Deep Fried Soon Hock with Superior Soya Sauce | 油浸顺壳 |

RICE / NOODLES

- | | |
|---|--------|
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Chives | 干烧伊面 |
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Mushroom | 冬菇干烧伊面 |
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